

**AMENDED CLAIM SET:**

1. (currently amended) An oil-in-water emulsion composition comprising a fat or oil composition comprising
  - a polyvalent unsaturated fatty acid component which is a fat or an oil obtained from a fish and
  - sucrose acetate isobutyrate,wherein the amount of the sucrose acetate isobutyrate is from 25 to 300 parts by weight, based on 100 parts by weight of the polyvalent unsaturated fatty acid component and
  - a polyglycerol fatty acid ester selected from the group consisting of pentaglycerol trimyristate, pentaglycerol dimyristate, pentaglycerol dioleate, hexaglycerol trimyristate, hexaglycerol tripalmitate, hexaglycerol tristearate, and hexaglycerol trioleate.
2. (previously presented) The oil-in-water emulsion composition according to claim 1, wherein the polyvalent unsaturated fatty acid component is at least one member selected from the group consisting of polyvalent unsaturated fatty acids, salts of polyvalent unsaturated fatty acids and polyvalent unsaturated fatty acid esters.
3. (previously presented) The oil-in-water emulsion composition according to claim 2, wherein the polyvalent unsaturated fatty acid is at least one member selected from the group consisting of docosahexaenoic acid, docosapentaenoic acid, eicosapentaenoic acid and arachidonic acid.
4. (previously presented) A foodstuff comprising the oil-in-water emulsion composition as defined in any one of claims 1 to 3.
5. – 10. (cancelled).